

Along the Spanish Main

CRUISING along the Spanish Main, upon the glistening bosom of the Caribbean, the ocean tourist, no matter how care burdened, is quite apt to form the "lolling" habit. The air is soothing to tired nerves, and I have little respect for an imagination that would not fall under the spell of those perfect moonlit nights. For myself, en route from Trinidad to Colon, I just wanted to "loil" and dream of the days when pirates held sway in these waters, of the days of adventure and romance. It didn't seem quite right that I should be enjoying all the luxuries of travel while possibly some of my forbears had to wrest their living from the sea. There were several distinguished passengers besides myself on board, including Lady Hope and the duchess of Kalamazoo. The passenger list presented a cosmopolitan assortment of Britishers, Americans, Spaniards and West Indians. I must not neglect the young Irish patriot, an ardent champion of home rule, who had had several verbal set-to's with antagonistic Englishmen before our troupe boarded the steamer, writes C. Nick Stark in the Detroit Free Press.

A ripple of melodramatic climax was reached on the second day out from Port-of-Spain, when, during a

to be patient and wait until nearly sailing time, when prices rapidly descended. This was also true of the fluctuations in parrots, monkeys and boa constrictors. By not showing unseemly haste one could secure a nice sleek young boa constrictor for \$1.50.

It is worth a long journey to see the wonderful Panama canal, but I won't advertise the City of Panama or Colon as ideal lingering points for honeymoon couples. Except for the canal zone, the general aspect of Colon is unattractive. American residents tell us it wasn't much more than a huge swamp—a yellow fever pest hole—when Uncle Sam began his cleaning-up operations.

From Colon to Kingston, Jamaica, it is a short jump for a sea-going troupe—only about 500 miles. We played the City of Panama Monday night, and opened in Kingston Thursday night of the same week. This is what the small-time vaudeville would term a "split week." Jamaica is justly termed the "Gem of the Antilles." One can well appreciate the enthusiasm of Columbus when, upon approaching this beautiful island, with its background of mountains melting into the sky, he exclaimed, "Santa Gloria!" Its history is filled with romance and thrills, and the ex-

perience of Columbus when, upon approaching this beautiful island, with its background of mountains melting into the sky, he exclaimed, "Santa Gloria!" Its history is filled with romance and thrills, and the ex-



JUBILEE MARKET, KINGSTON

heated argument between a Britisher and the Duke of Cork, the latter started to warble "The Sun is Now Rising on Ireland." The incensed Englishman called the Irishman a "bally rotter," or something like that, when bing!—the home rule advocate's right shot into his adversary's eye with such force as to break a bone in the smiter's right hand and temporarily impair the Englishman's eye for sight-seeing purposes. The incident almost caused international complications, and a general melee was only averted by prompt action on the part of the skipper, who ordered the combatants to be confined in their staterooms, where the only visitors were the surgeon and the stewards.

Bargain in Boa Constrictors. The distance from Port-of-Spain to Colon, Isthmus of Panama, is only a trifle over 1,000 miles, just an ordinary jump for an ocean-going theatrical company. The jump is broken by stops at Savannah and Cartagena, on the Colombian coast. Panama has declared a strict quarantine against those towns, and passengers are not permitted to stray from the wharves. It is said that the sanitary grounds upon which the quarantine is based are merely a subterfuge. The Panamanian authorities are anxious to keep out undesirable, revolution-breeding pests from South America, and the quarantine serves the purpose. It is contended that the very best bargains in Panama hats can be obtained at Savannah and Cartagena. The vendors that offered them for sale at the wharves had a sliding scale of prices. One needed only

plots of Morgan and other famous buccaneers would afford material for the most blood-stirring melodramas. Frequently devastated by volcanic eruptions, earthquakes and tornadoes, it endures today as the most prosperous and commercially important of the British West Indies. Only seven years ago the island was visited by an earthquake which killed 1,200 persons and almost wiped Kingston off the map. It is something of a revelation, therefore, to find a city with as much bustle and real business activity as can be shown by the average American city of its size. They make a lot of noise about it, too. If one happens to be domiciled in the business section he will find the din of street traffic as annoying during hours of repose as in the larger metropolitan cities.

Where Color Regulates Caste.

Social caste in Jamaica is regulated by the grade of color. There are black people, colored people and very light (though not quite white) people. As to the whites, the English Jew predominates, though he does not control. The mayor and nearly all the members of the Kingston city council are colored men. Among the dark shades of humanity the women do most of the work. There are few legal marriages in this class. The woman realizes that if she is bound by the marriage tie she will probably be obliged to work so much harder to support her lord and master in idleness, while if there is no legal bond she can leave her man if he doesn't treat her right.

WHO WILL BE THE WEARER?

English Jeweler Is "Building Up" Necklace Which When Completed Will Be Worth \$1,500,000.

The greatest and most costly pearl necklace in the world is to be the one now being "built up" by the famous Hutton Garden diamond and pearl merchant, Mr. Max Meyer, who was the owner of the string of pearls valued at \$675,000 which was stolen in transit between Paris and London a few months ago.

The new necklace will be worth, it is estimated, no less than \$1,500,000, and will be composed of 200 pearls perfectly graduated and matched in color and luster.

"Wouldn't they make the women folks' eyes sparkle?"

"This one cost \$50,000 and that one \$100,000," said Mr. Meyer, picking up two of the gems as large as a sparrow's egg. "I have been collecting the principal pearls of the string for some time past—indeed, ever since I thought I had lost beyond recall the

\$675,000 necklace that was stolen. In the ordinary way I could not acquire so many really fine pearls in twenty years' time, so few that are suitable for my purpose come into the market. But I have agents representing me in all the markets of the world, and I hope very shortly to complete the string.

"I do not anticipate any difficulty in disposing of it, and I am in no haste to do so. Pearls are concentrated wealth, and an investment of high value. My ideal is to make the necklace a thing of the greatest beauty and brilliance that pearls can possibly make it; and at the same time the most costly in the world."

Difference of Opinion.

"Well, dear Emma, do you not think that there is a peculiar marriage state with our neighbors? He is always traveling and leaves—his poor wife alone. That must bore her terribly, the poor woman!"

"Well, it is just as one takes it. You are always at home—that is a still greater bore."—*Fliegende Blätter* (Munich).

FIFTEEN HURT WHEN TRAIN IS WRECKED

SEVERAL OF THE PASSENGERS ARE PINNED UNDER DEBRIS FOR THIRTY MINUTES.

Coach Strikes Spread Rail, Jumps the Track, Rolls Down Ten-Foot Embankment and Turns Over—Engine Stays on Track.

Canton.—Fifteen persons were injured, five of them seriously, two of whom may die, when a train on the B. & O. railroad was wrecked half way between Magnolia and Sandyville, O. The road, which is a branch line, operates only between the two towns mentioned and the train consists merely of an engine and one coach. It struck a spread rail, the coach jumping the track, rolling down a 10-foot embankment and turning over. Everybody in the car was injured. Several of the passengers were pinned in the wreckage for 30 minutes.

The engine did not leave the rails, and the crew escaped unhurt. Among the injured were:

Mrs. Anna McDonald, 45, Magnolia, skull fractured.

J. McCrory, undertaker, Magnolia, skull fractured.

Mrs. Kathryn Campbell, Canton, nose broken.

Chester Campbell, three, face cut and bruised.

Wyle Gordon, Magnolia, cut and bruised.

Urge Merit System.

Columbus.—Resolutions calling on all political parties to incorporate planks pledging support to the merit system in their respective state platforms were adopted at a meeting of civil service advocates.

A permanent organization to be called the Ohio Civil Service association, affiliated with the National Civil Service Reform association, was formed and the following officers elected: Charles B. Wilby, member of the Cincinnati civil service commission, president; Mayo Fessler, secretary of the Civil League of Cleveland, secretary; and Charles A. Stolberg, secretary; D. H. Tilden, Cleveland; L. D. Upham, Dayton; John F. Cunningham, Cleveland; Charles H. Bryson, Athens, and C. T. Warner, Columbus, members of the executive committee.

Wife Slain, Husband Held.

Youngstown.—Mrs. Edward Human, aged 35, was murdered in her boarding house in East Youngstown. Police are holding her husband, who, they say, confessed he shot his wife because she had left him at McKees Rocks, Pa., three weeks ago.

"I pleaded with her every day to come back with me," Human said, according to the police. "Thursday I told her I'd ask her only once more. Friday I went back. She refused to listen. So I shot her: three times, I'm glad. I don't care what happens to me."

Probate Judge Resigns.

Greenville.—Probate Judge J. P. Kolp of Darke county tendered his resignation on Thursday, and it was sent to Gov. Cox by Prosecutor L. E. Kerlin. The resignation resulted from a shortage of \$4,000 found in Kolp's office by State Examiners Jones and Bowen. Kolp was arrested on charges of misconduct in office and embezzlement. He waived examination before Mayor Scholl and was bound to the grand jury on \$1,000. Kolp failed to turn over marriage license, lunacy, epilepsy fees and fines. He made good the discrepancy.

State Closes Private Bank.

Shanessville.—The Exchange bank, a private institution owned by John Doerschuch, was closed at midnight by Emory Lattanner, state bank examiner.

Lattanner said he took charge of the bank at night to avoid any undue excitement. Lattanner estimated Doerschuch's liabilities at \$90,000 and assets at \$80,000. He has placed H. W. Streib in charge of the institution.

Doerschuch, 74, has conducted the bank for 30 years.

No Union of Forces.

Youngstown.—"There will be no union of forces with the dyes this fall to secure our equal rights amendment to the constitution," declares Mrs. Harriet Taylor Upton, head of the Ohio Woman Suffrage party.

"The liquor interests were against us in the 1912 contest for constitutional amendment. Regardless of that we will not ally ourselves with the prohibition forces this fall, even though their state-wide fight is an issue. Suffragists have all sorts of beliefs on other issues, therefore we must make our fight on the only question in which we are vitally interested."

Twins Born in Different Months.

St. Clairsville.—Twins born in different months arrived at the home of Mr. and Mrs. Louis Boston here. One little girl was born shortly before midnight, Tuesday, June 30. A few minutes after midnight, on July 1, a sister arrived.

Boy Accidentally Shoots Self.

Alliance.—The first ante-Fourth of July accident here cost the little finger of Charles Miller, who accidentally shot himself with a blank cartridge while cleaning a revolver.

Boys Drown While Bathing.

Marletta.—Caught in a current while bathing in the Muskingum river, Arthur Carr and Bernard Bruntz, both 10, drowned while their companions, Carl and Paul Gephart, were rescued by two men in canoes.

Tries to Dodge Stone, Falls.

East Liverpool.—William Eoff, aged 16 years, fractured his arm and leg and perhaps was internally injured here, falling three stories from the roof of his home to the sidewalk when another boy threw a stone at him.

IMPORTANCE OF MAINTENANCE OF TILLAGE



Plowing a Three-Cornered Field Wastes a Great Deal of Time in Turning Corners and Makes an Awkward Job.

Too much importance cannot be placed upon the maintenance of tillage, in its relation to the profitable production of small fruits. In the case of the newly set strawberry bed, this work should begin as soon as the plants are set.

A tool that is almost indispensable is a horse weeder. This work is started with this tool as soon as the plants are all in, and we use it more or less during the growing season. One of the chief values of this tool is that the teeth work the ground up close to the plants, thus doing away with much of the weeding and hand hoeing that is necessary where dependence is placed upon the ordinary horse cultivator. Of course we use a cultivator occasionally to maintain the required thickness of the dust blanket—for the weeder is but a surface working tool, and when we commence laying the new plants the use of the weeder must be discontinued until such time as the rows are filled out and the plants well rooted. Then the weeder may again be used until cultivation is discontinued in the late summer or early fall.

The maintenance of tillage is important from four points of view: First, moisture conservation. Moisture is as important to the plant growth as is plant food. The presence of an abundance of plant food in a soil will avail nothing if there is no soil moisture present by means of which this food may be taken up by the roots of the plants and carried to its various parts. Continuous cultivation, securing the dust blanket which checks the upward flow of water holding in the soil and plant life. By this means a newly set strawberry plantation may be carried through the severest drought.

As a secondary result of this dust-blanket protection, ideal conditions are maintained in the soil for the proper working of the soil life and that loose condition of soil maintained so neces-

sary to the freest and fullest root development.

By the same means soil aeration is also preserved. Thorough work in the maintenance of tillage also prevents weed growth. Weeds in a strawberry crop are in every sense robbers. They rob the plants of food, moisture, air and sunshine. It is possible, too, that the question of kinds of weeds acts as poison to strawberry plants. Weeds should be kept out of a strawberry bed because of the appearance of shiftlessness their presence there imparts, if for no other.

Maintenance of tillage, too, preserves that necessary ideal condition of soil which causes the new plants to root quickly and easily. This is no small consideration.

In the case of strawberries we aim to keep about two inches of the surface soil loose, except near the crown. Here we do not stir the soil more than an inch deep. In bush-fruit culture we cultivate three or four inches deep. Cultivation should begin in bush-fruits as soon as the ground can be worked up mellow and continued until the berry harvest is over, the middle or latter part of August.

A red-strawberry plantation has been carried through a drought, when no rain of any consequence fell after June 1 until berry harvest was over, and a fair crop secured of fruit and a fairly good growth of new canes, too. Without this cultivation the crop would have been a failure and the growth of new canes insignificantly small.

The frequency of cultivation necessary to preserve ideal conditions depends upon the nature of the soil and frequency of showers. Soils of a clay nature require more and deeper cultivation than the lighter sand soils. A crust should not be allowed to form at any time during the growing season, no matter how frequently the soil has to be stirred to prevent this.

STRANGE MARKINGS IN CROSSED BREEDS

Not Only Chickens, But Ducks Produce Odd Feathers—Hints on Breeding and Feeding.

It is odd the strange markings we get when crossing most of the varieties of fowls known. Crossing the male of one breed with the hens of another has, in every instance I have known, produced a differently marked chick from that of the chicks produced by crossing the hens of the first breed with the males of the second. For instance, crossing a Barred rock male with a hen of a certain game breed, you get all barred chicks, but cross the rooster of this game breed to Barred Rock hens, and you get all black. Sometimes in crossing one of our other common breeds with that of another will produce pencilled fowls if the rooster of first breed is mated with second, and spotted rooster of second breed is mated with hens of the first. Not only this, but the shape of the first may be bulky, while that of the second is long and gangly. Ducks, too, show strange markings when crossed, sometimes the cross looking exactly as some of our oddly marked ducks that, as far as we know, do not enter at all into the past breeding of either cross. Once, in mating a black top-knot rooster with a white hen, breed of each then unknown to me, I produced a white fowl showing but one black spot, the top-knot eliminated. I used these chicks male and female, and interbred them. Result, always a white chick with a black spot somewhere on its coat—never twice in same place.

Some people like to line breed, but scarcely know how to begin. Line breeding proper is simply starting with, say, a finely marked hen of the standard breed required, and a male of same requirement, neither in any way related, both picked from vigorous flocks. In second year, the pullets of this mating are bred back to their sire, and the best marked and nearest to the standard cockerel, back to the mother. This should be kept up until the fourth year, each year breeding back the last-year stock selected as your breeders to this first pair—should they live so long, and usually they will if cared for aright. After the fourth year you have now two distinct lines from which you can select your breeders at will, keeping of course

the breeders well marked so that you may mate as far out as it is possible to in the relationship. This is for small yards. Should the farmer start line breeding, with plenty of room at his command for separate pens and yards, he can start in with from five to ten hens and males as a beginning. From the breeding stock hatched in this graded flock he should make a specialty of breeding stock of both sexes for sale.

Proteins, which is a product of soy beans, is now taking the place of meat in many western poultry yards. Soy beans are rich in protein. People often ask what are the meat foods used in the poultry business? How must I feed them, and how often? Well, there are meat scraps, which may be flesh or liver, boiled and cut in small bits. Some of it is horse meat, some the bits of meat left about any beef shop—pork, beef, mutton. Some of it again is the refuse of chickens about the poultry killing houses. Next is meat meal, dried blood, dried fish, fresh cut bone, skin and butter-milk. Meat scraps contain highest per cent. of protein. Some poultry keepers feed the animal foods, unless it may be milk, but three times a week, giving each fowl two tablespoonfuls at a meal. Others give this amount, or half, every day in the mash. Milk can safely be fed every day. Some poultry keepers, going in heavily for winter eggs, keep meat scrap in hoppers always before the hens—I, M. S.

Look After Borers.

The flat-headed borer needs to be looked after. Keep trees in healthy condition and stimulate them to make vigorous growth increasing flow of sap that will destroy young larvae. Give tree trunks coat of alkaline wash made by dissolving washing soda in water until no more will dissolve, then add to soft soap until mixture is consistency of paint; apply with whitewash brush.

Working the Colt.

If colts are of good size, and especially those belonging to the draft class, they may do some light work very soon after being broken.

Damage by Worm.

The currant worm is likely to damage your currant and gooseberry bushes if you don't watch out.

"Follow-Up" System.

The follow-up system in the orchard means to follow one cultivator with another.

Two-Acre Peach Crop.

The cost of growing and harvesting a two-acre peach crop has been as follows: Taxes, \$12; digging borers out of trees, \$10; spraying, \$40 to \$55; pruning, \$38 to \$40; hauling and burning brush, \$2 to \$6; plowing, \$6; clod mashing, \$1.50 to \$3; disking, \$1.50 to \$3; harrowing and spring-toothing, \$1.50 to \$2; cultivating, \$3 to \$6; irrigating, \$8 to \$10; thinning, \$35 to \$40; propping up limbs, \$5 to \$8; picking and hauling to packing house, \$100 to \$110; total, \$264.50 to \$310.

Attention is Necessary.

Don't think that trees or shrubs set this spring need no care. Look after them. Give frequent cultivation and give them your attention in the years to follow.

The KITCHEN CABINET

The truth is that in human service there is no low or high degree; the woman who scrubs is as worthy of respect as the man who preaches.

The pathway to success is in seeing humanity. By no other means is it possible, and this truth is so plain and patent that even very simple folk recognize it.

COOL DRINKS FOR HOT DAYS.

There is no cooling drink equal to a glass of lemonade which may be made with or without egg. If one is fond of lemonade it is wise to keep a bottle of lemon sirup always on tap. To prepare it, boil together

two cups of sugar and three cupfuls of water, let boil ten minutes, then add two-thirds of a cup of lemon juice and when boiling hot, remove from the heat. When cool bottle and keep in the ice chest. When desired for serving dilute a portion of the sirup with iced water, add a slice of fresh lemon and serve.

Kumies.—This is more of a food than a drink but it is especially nice for the sick. To a quart of milk warmed to seventy-five degrees, add one and a half tablespoonfuls of sugar and a fourth of a yeast cake dissolved in one tablespoonful of lukewarm water. Fill sterilized bottles to within two inches from the top, cork, tie down the corks and invert the bottles. Keep at seventy degrees Fahrenheit for twelve hours. Then place on ice and it will be ready to serve in two days. Shake occasionally to keep the cream from clogging the necks of the bottles.

Lemon Egg Nogg.—Separate the yolk and white of one egg, beat until light and thick, add to a glass of lemonade using the white on top, stirring it in lightly. This is not only refreshing, but refreshing on a hot day.

Mint Fizz.—Cut the rind of a lemon very thin, then in small strips. Squeeze the juice of a half a lemon in each glass, add a teaspoon of sugar, then fill with shaved ice. Pour in equal parts of ginger pop and grape juice; place three sprigs of mint in each glass and a sprinkling of lemon peel. Serve with straws.

Syracuse Lemonade.—Beat the yolks of four eggs until thick, pour over two quarts of strong lemonade to which is added the grated rind of one lemon. Pour into a crystal pitcher, heap on the whites of the eggs well beaten, dust with nutmeg and serve with shaved ice in each glass.

Only the busy person is happy—and systematic, daily, useful work is man's greatest blessing.

Mother nature is kind, and if she deprives us of one thing she gives us another—happiness seems meted out to each and all in equal portions.

DELICIOUS SUMMER DESSERTS.

There is no dessert that quite gratifies the taste like a frozen one in hot weather. The combinations are legion, but the most popular are those made of fruit juices.

Italian Sherbet.—Boil together 15 minutes, one pound of sugar and one pint of water. Set aside to cool; when cold add half a cupful of lemon juice, a cupful and a half of orange juice, the same amount of grape fruit juice. Strain and freeze slowly. Serve heaped in the half shells of the oranges or grape fruit.

Raspberry Cream.—A cupful of raspberry juice, a cupful of sugar and a pint of cream used in this proportion, adding a tablespoonful of lemon juice to add to the color as well as flavor, makes a most delicious frozen dish.

Orange and Lemon Cream.—This is a recipe which may be made at any season, as such fruit is nearly always to be found in the market. Take the juice of three oranges, two lemons, two cupfuls of sugar and a quart of thin cream. Strain the fruit juice, add the sugar and when dissolved add the cream, and freeze.

Chocolate sauce is always a favorite with plain ice cream. Melt slowly one square of bitter chocolate, add a tablespoonful of butter, one cupful of sugar and a third of a cupful of boiling water. Boil 15 minutes. Add the butter when nearly done, also a teaspoonful of vanilla when the sauce is cool.

Soap From Whale Oil.

Whale oil, for years almost a drug on the market, has recently become far more valuable through the discovery of a way to use it in making soap, which had hitherto been impossible owing to its evil smell.

Best Regards to Science.

"Science attacks the sandwich," is a headline. Here's hoping it has better luck with it than we have had with some purchased at railway lunch counters.—*Boston Transcript*.

What She Was Doing.

One evening the mother of a small miss aged five said: "I see that you are yawning; it's time you were in bed." "Oh, that wasn't a yawn, mamma," replied Grace. "I was merely practicing a new kind of smile."

Much in Simple Kiss.

A kiss is a simple little thing and yet it is priceless. You may have noticed that the man who never forgets to kiss his wife before he leaves the house doesn't purchase many automobiles for divorce lawyers.

Danger in Hasty Reforms.

Societary wrongs are deeply embedded in law and tradition, and therefore they are not easily righted. So it is wisdom to go slowly, even when going in the right direction, lest, stumbling, progress be retarded. Reformers should try to avoid the waste of haste.

Equally Unprofitable.

Nursing a grouch is pretty much like lugging a sprinkling can to water a Canada thistle.

Poetry and Youth.

It poets sing to the young, and the young hail their own interpreters in poets, it is because the tendency of both is to idealize the realities of life, finding everywhere in the real a something that is noble and fair, and making the fair yet fairer and the noble nobler still.—*Bulwer*.

Buying Stocks.

Willis—"There are two ways of buying stocks. One is to buy outright. Gills—"Yes; the other is to buy in wrong."—*Puck*.

How many smiles there could be if folks would always say: Good morning neighbor, let me give a helping hand today! How many smiles there will be, My friend, when you and I Have learned to practice what we wish These other folks would try! —John F. Trowbridge.

WHAT SHALL I SERVE?

All salad makers have their own proportions of oil and vinegar. Too much is not wholesome; two tablespoonfuls of vinegar of the usual strength to five of oil is a good rule to follow, using salt, cayenne and other seasonings to taste.

Thousand Isle Dressing.—From the number of salad dressings bearing this name one must be named for each island. The dressing is a simple French dressing as above with the addition of chopped onion, celery, peppers with some catsup; in fact, anything may be added and named a Thousand Isle dressing.

Hollofais Salad.—Cut celery in small bits and marinate in French dressing. Pare an apple and cut in sixteenths, then in thin slices and also marinate. Parboil a green pepper, cut in strips and let stand in oil dressing. Peel small tomatoes and cut in tulip form, marinate them. Then serve each vegetable on separate lettuce leaves arranged on a plate and garnish with the green pepper. Or the pepper may be served on a separate leaf also.

Asparagus tips cooked until tender, marinated in oil dressing and served in a red or green pepper ring on lettuce, make a most attractive salad.

The flavor gives point to a salad, it must be subtle and elusive, yet highly satisfactory. If the delightful element cannot be identified, so much the better. A slice of tart apple, a suspicion of mint, a clove of garlic, in fact, the true salad maker is hampered by no preconceived notions.

Bean and Nut Cutlets.—Take two cupfuls of lima beans, one-half cupful of black walnuts, as they are richer in fat than the English, two tablespoonfuls of crumbs, one of butter. Rub the beans through a sieve, add the nuts chopped, salt and butter melted mixed all together, rolled in meat drippings then in crumbs. Bake in a well-greased pan.

A man's theories are apt to smile sadly at his practice, over the gaping gulf that separates the ideal from the real.

The folks who do big things are not in bondage to their bodies.

FOR SUMMER WEATHER.

A most delicious cooling drink may be made with a sugar sirup, lemon juice and a bottle of ginger ale. Cook together a pound of sugar and a pint of water until a thick sirup is made. Put two tablespoonfuls of lemon juice and fill up the glass with ginger ale. This is a drink which you will be called upon to repeat.

Ginger Cup.—This is a more elaborate drink and one which will be nice for company. The following ingredients are needed: Three oranges, three lemons, twenty lumps of sugar, a cup of grated pineapple, eight cloves and a small stick of cinnamon, a pint of water, a quart of ginger ale and cracked ice. Put the cloves into the oranges and let them stand for an hour or more to flavor the fruit. Next rub the sugar lumps over the orange and lemon rinds to get some of the essential oils and flavor the fruit. Place the sugar in the punch bowl, add the juice of the fruit and the pineapple and the stick of cinnamon, let stand until serving time, then pour on water and ginger ale, and the ice and serve.

Iced Coffee.—This is a satisfying drink and when well made truly delicious. Take a pint of strong freshly made coffee, chill, add a pint of milk, a pinch of powdered cinnamon, sweetened to taste and serve with cracked ice in tall glasses with whipped cream on top.

Grape Juice and shrubs of different kinds are all very good and may be varied by the addition of a dash of lemon juice.

Nellie Maxwell.